

# FULL MENU

**BRUNCH – LUNCH – TAPAS –  
DINNER – DRINKS**

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## **SAUVAGE**

BRASSERIE LITTORAL

# **EARLY BRUNCH**

**8AM TO 9.45AM**

Booking recommended

# EARLY BRUNCH

## 7 DAYS A WEEK – FROM 7AM TO 9.45AM

**EGGS BENEDICT** 2 poached eggs on a toasted brioche, hollandaise sauce

Regular	9€
Ham	11€
Bacon	11€
Smoked Salmon	14€

**DIFFERENT KIND OF EGGS** Omelet or Scrambled or Sunny Side Up

Regular	6€
Ham and cheese	8€
Bacon	8€
Smoked Salmon	11€
Avocado (olive oil, lemon) and tomato confit	9€

**BLINIS WITH SMOKED SALMON**

2 Blinis with smoked salmon, cottage cheese with cucumber and fresh mint	12€
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**PANCAKES OR FRENCH TOAST BRIOCHE**

« Out of Work »	9€
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Banana, roasted hazelnuts and homemade chocolate sauce

« Grand Matin »	11€
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Homemade red berries marmelade, vanilla ice cream, homemade granola, chantilly

**DETOX BOWL**

Chia seeds with coconut milk, banana, fresh fruits, praline peanuts and homemade granola	10€
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**FRUITS BOWL**

Fresh fruits, Infusion verveine and fresh lemongrass	7€
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**HOMEMADE PUDDING**

Chocolate sauce and vanilla ice cream	8€
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**HOMEMADE CAKES**

Lemon Square (almond, lemon, raspberry) gluten free OR Carrot cake	4€
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**MULTI-GRAIN FRENCH BAGUETTE**

Half baguette served with butter and jam or Butter / Maple syrup or Butter / Honey	4€
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**PAIN AU CHOCOLAT / CROISSANT**

From « la Case à Pain »	3€
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## BRUNCH TASTY PLANS

### THE BIG BAD BRUNCH

30€

#### HOT DRINK

Coffee of your choice or tea or hot chocolate

+

#### COLD DRINK

Your choice in our « Fresh juices » and « Homemade Smoothies »

+

#### DETOX BOWL OR FRUITS BOWL

+

#### 1 CHOICE BETWEEN :

Eggs Benedict **OR** Different Kind of eggs **OR** Blinis with smoked salmon **OR** Pancakes **OR** Toast Brioche

### THE MODEST BREAKFAST

12€

#### HOT DRINK

Coffee of your choice or tea or hot chocolate

+

#### COLD DRINK

Your choice in our « Fresh juices » and « Homemade Smoothies »

+

#### YOUR CHOICE OF FOOD

Lemon Square

**OR**

Carrot Cake

**OR**

Multi-Grain french baguette

Half baguette served with butter and jam or Butter / Maple syrup or Butter / Honey

**OR**

Pain au Chocolat / Croissant

# BRUNCH DRINKS

## MOCKTAILS

<b>BELLE BOUCHE</b> Raspberry shrub, lemon juice, pineapple juice, Schweppes Tonic	7€
<b>LANGEVIN</b> Lychee puree, Squeezed Lemon and Grapefruit, mango juice	7€
<b>PASSIONATA</b> Passion fruit puree, squeezed lemon, peanuts syrup, Tonic	7€
<b>BONBON SAUVAGE</b> Fresh Grapefruit juice, lemon juice, red berries puree, Schweppes Tonic	7€
<b>VIRGIN MOJITO / VIRGIN COLADA</b>	7€
<b>VIRGIN MOJITO W/ FRUITS</b> Stawberry, or passion fruit or Ginger or Lychee	7€

## FRESH JUICES & HOMEMADE SMOOTHIES

<b>FRESH</b> Pineapple, lemon, basil 35c	7€
<b>BOOST</b> Orange, mango, grapefruit, ginger 35cl	7€
<b>SEASONAL MIX</b> Seasonal fruits presented by our team 25cl	6€
<b>FRESH ORANGE JUICE 25cl</b>	4€
<b>FRESH PINEAPPLE JUICE 25cl</b>	6€

## HOT DRINKS

<b>RISTRETTO / EXPRESSO / LONGO</b>	2,5€
<b>EXPRESSO MACCHIATO</b>	2,5€
<b>CAPUCCINO</b>	3€
<b>LATTE MACCHIATO / DOUBLE EXPRESSO / HOT CHOCOLATE</b>	4€

## SIGNATURE COLD DRINKS

<b>HOMEMADE LEMONADE</b>	4€
<b>HOMEMADE ICED TEA</b>	4€
<b>ENERGY BY SAUVAGE</b> Hibiscus infusion, lemon, ginger	4€
<b>VANILLA ICED COFFEE</b>	5€

## **TEAS**

<b>FRESH</b>	<b>4€</b>
Lemongrass, lemon peel, ginger, mint, liquorice	
<b>VANILLA</b>	<b>4€</b>
Black tea, Bourbon vanilla	
<b>EARL GREY</b>	<b>4€</b>
Black tea, bergamot, cornflower petals	
<b>TROPICAL</b>	<b>4€</b>
Green tea, pieces of mango, guava, rose petals, calendula	
<b>Mint</b>	<b>4€</b>

## **WATER**

Australine 50 cl / Cilaos 50 cl	2€
Carafe of Filtered Still Water	2€
Carafe of Filtered Sparkling Water	2€

# LUNCH

**1ST SERVE : 12PM TO 1.45PM**

Booking Required

**2<sup>ND</sup> SERVE : FROM 2PM**

Booking recommended

# LUNCH

**1ST SERVE : 12PM TO 1.45PM**  
**2ND SERVE : FROM 2PM**

## MAIN DISHES

<b>SALAD « THE WILD ONE »</b>	<b>28€</b>
Roasted large prawns with parsley, pickled cucumber, pickle of chouchou, ginger, tumeric, lemongrass	
<b>FRESH RAVIOLI SALAD (VG)</b>	<b>21€</b>
Ravioli stuffed with feta and spinach, roasted cucumbers, tomato and basil dressing	
<b>TOMATO AND WATERMELON GAZPACHO (VG)</b>	<b>22€</b>
Granny Smith Apple, Lemon Cucumber Tartare, Creamy Burrata and Homemade Pesto	
<b>TAHITIAN TUNA TARTARE</b>	<b>26€</b>
With lemon coco milk, homemade french fries	
<b>TUNA TATAKI</b>	<b>26€</b>
Slices of tuna quickly snacked with sesame seeds, Green papaya salad and carrots, Passion Fruit Coulis, homemade french fries	
<b>FISHERMAN'S CATCH</b>	<b>27€</b>
Fish of the day with its veggies and thai gravy and coconut milk	
<b>ROASTED MAGRET</b>	<b>29€</b>
Roasted Duck Breast (300/350g), Mashed potatoes with « Piton Maïdo » cheese	
<b>GROUPER FILLET</b>	<b>26€</b>
Mushrooms & Squid ink risotto , fine cauliflower cream, hazelnuts	
<b>OCTOPUS SALAD</b>	<b>22€</b>
Pineapple, Sweet Potatoes, Sweet Chilli Pepper, Passionfruit Vinaigrette	
<b>POULTRY SUPREME</b>	<b>26€</b>
With its potato puree , carrots and truffle gravy	
<b>SUGGESTION OF THE DAY</b> (Ask our team)	



# DESSERTS

**CLOUD-LIKE CHOCOLATE MOUSSE** 11€  
Caramelized dry fruits, chocolate chips and chocolate crumble

**VANILLA AND GRAPEFRUIT RICE PUDDING (Gluten Free)** 12€  
Vanilla fondant rice with grapefruit supremes and grapefruit sorbet

**FRUITS EXPLOSION (Gluten Free)** 11€  
A delicious blend of crisp and soft, combining raspberry, passionfruit, combawa, lime, and a hint of mango

**APPLE TIRAMISU TATIN STYLE** 12€  
With whipped cream and cinnamon crunch

**EXOTIC CHEESECAKE** 11€  
A light passionfruit and vanilla mousse, a runny mango center, and a coconut biscuit for crunch

**THE GOURMET COFFEE** 11€  
5 pieces of our desserts presented by our team, served with a coffee

## ICE CREAM BOWLS

**SNICKERS** 8€  
1 Peanuts Ice cream scoop, 1 caramel scoop, 1 chocolate scoop, caramel sauce, peanuts, chantilly, chocolate topping sauce

**VACHERIN GOYAVIER** 8€  
1 Vanilla Ice cream scoop, 1 guava scoop, red berries marmelade, meringue, chantilly

**M&M'S CUP** 6€  
1 Vanilla ice cream scoop, chocolate sauce, chantilly, M&M's

## YOUR CREATION...

**1 Ice Cream scoop 3€ - 2 Scoops 6€ - 3 Scoops 7€**  
Chocolate, Mango, Caramel, Passion Fruit, Vanilla, Coconut, Guava, Pina Colada, Peanut

# SUNSET TAPAS

**5PM TO 7PM**

Only without booking

# SUNSET TAPAS

FROM 5PM TO 7PM

## TAPAS

<b>CRISPY CHICKEN (X4)</b>	12€
With their Gribiche sauce	
<b>CROQUE MONSIEUR By SAUVAGE</b>	12€
With Comté cheese, ham and truffles puree	
<b>CHEF'S CREAMY HOUMOUS (VG)</b>	10€
Sesame, crispy vegetables, Focaccia	
<b>CREOLE TAPAS BOARD</b>	18€
Chicken Samosas X3, Cheese Samosas X3, Chicken Stuffed Peppers X3, « Bonbon piment » (spicy falafels) X3, « Bouchons » (Fried Raviole Stuffed with chicken) X3	
<b>VEGGIE GYOZAS (X5) (VG)</b>	10€
Fried, served with their sweet chili peanut sauce	
<b>TUNA RILLETTES</b>	9€
With curry	
<b>HOMEMADE FISH AND CHIPS</b>	12€
With their Wasabi mayonnaise	

## YOU WANT SOMETHING SPECIAL ... ?

### ASK FOR OUR « WONDERFUL SUNSET »

<b>GIANT BOARD OF OUR BEST TAPAS</b>	190€
+	
<b>1 BOTTLE OF YOUR CHOICE</b>	
Champagne (75cl) OR Rose Wine (1,5L)	

Suits for 3 to 7 pax. Can only be booked minimum 1 day in advance by Whatsapp : +262 693 49 40 11

**DINNER**

**FROM 7.30PM**

Booking Required

# DINNER

## FROM 7.30 PM

### TAPAS / ENTREES

<b>CRISPY CHICKEN (X4)</b>	<b>12€</b>
With their Gribiche sauce	
<b>CROQUE MONSIEUR By SAUVAGE</b>	<b>12€</b>
With Comté cheese, ham and truffles puree	
<b>CHEF'S CREAMY HOUMOUS (VG)</b>	<b>10€</b>
Sesame, crispy vegetables, Focaccia	
<b>CREOLE TAPAS BOARD</b>	<b>18€</b>
Chicken Samosas X3, Cheese Samosas X3, Chicken Stuffed Peppers X3, « Bonbon piment » (spicy falafels) X3, « Bouchons » (Fried Raviole Stuffed with chicken) X3	
<b>VEGGIE GYOZAS (X5) (VG)</b>	<b>10€</b>
Fried, served with their sweet chili peanut sauce	
<b>TUNA RILLETTES</b>	<b>9€</b>
With curry	
<b>HOMEMADE FISH AND CHIPS</b>	<b>12€</b>
With their Wasabi mayonnaise	

## MAIN DISHES

<b>SALAD « THE WILD ONE »</b>	<b>28€</b>
Roasted large prawns with parsley, pickled cucumber, pickle of chouchou, ginger, tumeric, lemongrass	
<b>TOMATO AND WATERMELON GAZPACHO (VG)</b>	<b>22€</b>
Granny Smith Apple, Lemon Cucumber Tartare, Creamy Burrata and Homemade Pesto	
<b>TAHITIAN TUNA TARTARE</b>	<b>26€</b>
With lemon coco milk, homemade french fries	
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Fish of the day with its veggies and thai gravy and coconut milk	
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Roasted Duck Breast (300/350g), Mashed potatoes with « Piton Maïdo » cheese	
<b>GROUPER FILLET</b>	<b>26€</b>
Mushrooms & Squid ink risotto , fine cauliflower cream, hazelnuts	
<b>POULTRY SUPREME</b>	<b>26€</b>
With its potato puree , carrots and truffle gravy	
<b>SUGGESTION OF THE DAY</b> (Ask our team)	
<b>GRILLED SQUIDS</b>	<b>27€</b>
With their fresh gnocchis and lobster bisque	

# DESSERTS

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Caramelized dry fruits, chocolate chips and chocolate crumble

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**M&M'S CUP** 6€  
1 Vanilla ice cream scoop, chocolate sauce, chantilly, M&M's

## YOUR CREATION...

**1 Ice Cream scoop 3€ - 2 Scoops 6€ - 3 Scoops 7€**  
Chocolate, Mango, Caramel, Passion Fruit, Vanilla, Coconut, Guava, Pina Colada, Peanut

**DRINKS**  
**ALL DAY LONG**



## ALCOHOLIC DRINKS

### SIGNATURE COCKTAILS

<b>SUNSET CANDY</b> Bombay Gin, homemade banana liquor, lemon, homemade vanilla syrup, red fruits puree, fresh pineapple	11€
<b>CHIC BASIL</b> Bombay Gin infused with basil, limoncello, squeezed lemon, homemade Bourbon vanilla syrup, egg white	12€
<b>ULTRA VIOLET</b> Ketel One Vodka, violet liquor, squeezed lemon, honey syrup, fresh pineapple	12€
<b>INFRA RED</b> Vodka infused with passionfruit,	12€
<b>I LOVE YOUR TAN</b> Savanna Lontan Rum, squeezed lemon, ginger syrup, fresh coffee, cane sugar, sparkling water	12€
<b>DE LITCHI OUS</b> Savanna Creol Rum, lychee puree, squeezed lemon, elder flower	12€
<b>TASTE OF HAZEL</b> Savanna Metis Rum, squeezed lemon, fresh pineapple, hazelnut / honey syrup, bitter chocolate	12€
<b>THE SMOKEY ZACAPA</b> Zacapa Rum, homemade vanilla syrup, aromatic & chocolate bitters, cherry wood smoked	16€
<b>PALOMA BEACH</b> Tequila, triple sec, squeezed lemon, agave syrup, fresh grapefruit	12€
<b>CORK'S SUN</b> Jameson whisky, squeezed lemon, ginger syrup, spray of peated whisky	12€
<b>SAUVAGE ROSE</b> Rose wine, red fruits puree, fresh grapefruit, squeezed lemon	10€

## CLASSIC COCKTAILS

<b>MOJITO</b> Savanna Intense Rum, fresh mint, squeezed lemon, cane sugar, sparkling water	10€
<b>MOJITO W/ RED FRUITS OR PASSION FRUIT OR LITCHI OR GINGER</b> Savanna Intense Rum, fresh mint, squeezed lemon, cane sugar, sparkling water	11€
<b>PIÑA COLADA</b> Savanna Intense Rum, coconut milk, fresh pineapple, vanilla	10€
<b>KALOU</b> 5YO Savanna Rum , squeezed lemon, brown sugar	10€
<b>PLANTEUR BY SAUVAGE</b> Rum, fresh pineapple, squeezed lemon, passion fruit, vanilla, bitters	10€
<b>TI PUNCH</b> Agricultural rum, squeezed lemon, brown sugar	8€
<b>COCO PUNCH</b> Rum, coconut milk, homemade Bourbon vanilla syrup	9€
<b>SOUR AMARETTO</b> Amaretto, squeezed lemon, cane sugar, egg white, angostura bitter	10€
<b>MOSCOW MULE</b> Ketel One Vodka, squeezed lemon, homemade ginger syrup, sparkling water	10€
<b>EXPRESSO MARTINI</b> Ketel One Vodka, homemade coffe liquor, fresh coffee, cane sugar	11€
<b>CAIPIRINHA</b> Cahaça, squeezed lemon, cane sugar	10€
<b>MARGARITA</b> Tequila, Triple Sec, squeezed lemon	10€
<b>GIN BASIL SMASH</b> Bombay Gin infused with basil, squeezed lemon, cane sugar	10€
<b>GIN TONIC (GIN OF YOUR CHOICE)</b> Bombay Dry Tanqueray (w/ lemon, orange or grapefruit)	9€ 10€
<b>NEGRONI</b> Bombay Gin, Campari, red Martini	10€
<b>AVIATION</b> Tanqueray Gin, Squeezed lemon, violet liqueur, maraschino and cherry maraschino	10€

## CLASSIC COCKTAILS

SPRITZ	
APEROL SPRITZ	10€
CAMPARI SPRITZ	10€
ST GERMAIN SPRITZ	12€
SOUR WHISKY	11€
Bulleit Bourbon, squeezed lemon, cane sugar, egg white, angostura bitter	
OLD FASHIONED	12€
Bulleit Bourbon, cane sugar, aromatic bitter, orange bitters	
MINT JULEP	12€
Bulleit Bourbon, fresh mint, cane sugar, aromatic bitters	

## DRAFT BEERS

### 25 CL / 50CL

BUDWEISER 5%	4€ / 7€
HOEGAARDEN WHITE 4,9%	4,5€ / 8,5€
LEFFE BLOND 6,6%	4,5€ / 8,5€
LEFFE RUBY 5%	5€ / 9€
DALONS IPA 5,5% (local beer)	4,5€ / 8,5€
PICON Addon	1€ / 2€

## BOTTLED BEERS

DESPERADOS 33 cl	5€
SPOT 7 / SPOT 4 33 cl	5,5€
FISCHER 33 cl	3€
DODO 33 cl (local beer)	3€

## AFTER DINNER DRINKS

### 4 CL

SAVANNA METIS RUM	6€
SAVANNA CREOLE RUM	7€
SAVANNA LONTAN RUM	8€
SAVANNA 5YO RUM	9€
ZACAPA 23YO RUM	13€
ARRANGED RUM	3€
BULLEIT WHISKY	10€
RED LABEL BOURBON	7€
CHIVAS 18YO BOURBON	14€
LAGAVULIN BOURBON	15€
JAMESON BOURBON	8€
JACK DANIEL'S BOURBON	10€
HENNESSY VS COGNAC	11€
GET 27	6€
BAILEYS	6€
RICARD 2cl	3,5€
HOMEMADE LIMONCELLO	5€

## CHAMPAGNE AND WINE

WE PROVIDE A LARGE SELECTION OF NICE REFERENCES  
ASK OUR TEAM TO SEE THE CARTE

## SOFT DRINKS

### MOCKTAILS

<b>PINK LIPSTICK</b>	7€
Red fruits puree, pineapple juice, grenade and mint shrub, cardamon, lemon	
<b>LANGEVIN</b>	7€
Lychee puree, Squeezed Lemon and Grapefruit, mango juice	
<b>JUNGLE</b>	7€
Fresh mint, passion fruit puree, squeezed grapefruit, fresh pineapple	
<b>SAUVAGE CANDY</b>	7€
Fresh grapefruit juice, squeezed lemon, red fruits puree, tonic	
<b>PASSIONUTS</b>	7€
Passion fruit puree, squeezed lemon, hazelnut and honey syrup, tonic	
<b>FRESH</b>	7€
Fresh pineapple, squeezed lemon, basil	
<b>BOOST</b>	7€
Fresh pineapple, squeezed lemon, basil	
<b>HOMEMADE FRUITS COCKTAIL</b>	6€
Squeezed orange, squeezed grapefruit, fresh pineapple	
<b>VIRGIN MOJITO / VIRGIN COLADA</b>	7€
<b>VIRGIN MOJITO W/ FRUITS</b>	7€
Stawberry, or passion fruit or Ginger or Lychee	

### FRESH JUICES & HOMEMADE SMOOTHIES

<b>SEASONAL MIX</b>	6€
Seasonal fruits presented by our team 25cl	
<b>FRESH ORANGE JUICE 25cl</b>	4€
<b>FRESH PINEAPPLE JUICE 25cl</b>	6€

### SIGNATURE COLD DRINKS

<b>HOMEMADE LEMONADE</b>	4€
<b>HOMEMADE ICED TEA</b>	4€
<b>ENERGY BY SAUVAGE</b>	4€
Hibiscus infusion, lemon, ginger	
<b>VANILLA ICED COFFEE</b>	5€

### WATER

<b>Australine 50 cl / Cilaos 50 cl</b>	2€
<b>Carafe of Filtered Still Water</b>	2€
<b>Carafe of Filtered Sparkling Water</b>	2€

## **HOT DRINKS**

RISTRETTO / EXPRESSO / LONGO	2,5€
EXPRESSO MACCHIATO	2,5€
CAPUCCINO	3€
LATTE MACCHIATO / DOUBLE EXPRESSO / HOT CHOCOLATE	4€

## **TEAS**

<b>FRESH</b>	4€
Lemongrass, lemon peel, ginger, mint, liquorice	
<b>VANILLA</b>	4€
Black tea, Bourbon vanilla	
<b>EARL GREY</b>	4€
Black tea, bergamot, cornflower petals	
<b>TROPICAL</b>	4€
Green tea, pieces of mango, guava, rose petals, calendula	
<b>Mint</b>	4€